

Pumpkin Chocolate Chip Muffin

Makes: 24 or 96 servings

24 Servings

96 Servings

Ingredients	Weight	Measure	Weight	Measure
Eggs, whole raw	8 oz	4 large	2 lb	16 large
Sugar, granulated	14 oz	2 cups	3 lb 8 oz	2 qt
Pumpkin, canned	15 oz	1 3/4 cups	4 lb	2 qt
Oil, vegetable	4 oz	1/2 cup	1 lb	2 cups
Applesauce, unsweetened, canned	8 oz	1 cup	2 lb	1 qt
Flour, white whole wheat	1 lb	3 cups	4 lb	3 qt
Baking soda		2 tsp		2 Tbsp 2 tsp
baking powder		2 tsp		2 Tbsp 2 tsp
Cinnamon		1 tsp		1 Tbsp 1 tsp
Salt		1 tsp		1 Tbsp 1 tsp
Chocolate Chips (recommend mini, semisweet)	4 oz	1 cup	1 lb	1 qt
Pan release spray		As needed		As needed

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	220	
Total Fat	7.2 g	
Protein	3.9 g	
Carbohydrates	37.3 g	
Dietary Fiber	3 g	
Saturated Fat	1.7 g	
Sodium	260 mg	

Directions

1. Beat eggs, sugar, pumpkin, oil and applesauce until smooth.
2. Combine flour, baking soda, baking powder, cinnamon and salt. Add to pumpkin mixture. Mix on low speed for 20-30 seconds, until all dry ingredients are moistened. Note: Weighing flour is most accurate. If measuring, stir the flour and spoon into the measure. Do not pack the flour.
3. Add chocolate chips and mix on low speed (10 to 15 seconds) to incorporate into the batter.
4. Portion #16 scoop of batter into each muffin cup sprayed with pan release spray or lined with a paper liner.

Note: If muffin pans are not available, use paper 4 oz soufflé cups in a steam table pan or bake as a coffee cake in a 12" x 20" x 2" pan and cut 6 x 4.

5. Bake until lightly browned in a 375° F conventional oven for 16-20 minutes or a 350° F convection oven for 12-16 minutes.